EQUIPMENT AVANTCO

User Manual

Countertop Hot Food Display Case and Merchandiser

Models: 177HDC26, 177HDC36, 177HDC48

10/2014

Please read and keep these instructions. Indoor use only.

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IMPORTANT SAFETY INFORMATION

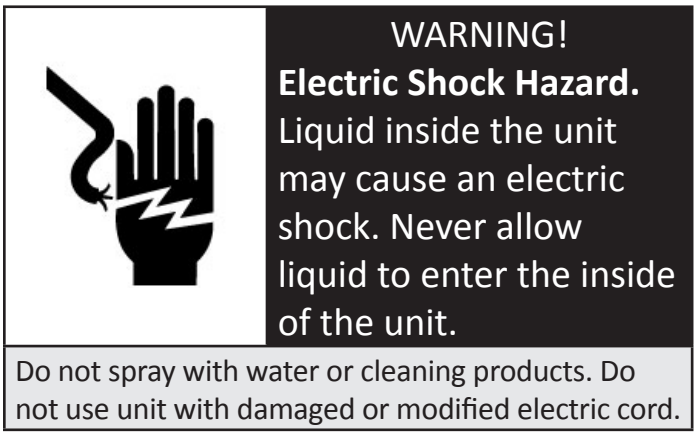
Please read the following statements carefully and understand their meaning prior to use to ensure safe operation.

WARNING
This symbol indicates when a hazard is present that has the potential to cause severe personal injury, death or significant property damage if ignored.

CAUTION
This symbol indicates when a hazard is present that has the potential to cause minor personal injury or property damage if ignored.

NOTE
This indicates to those involved with the installation, operation and maintenance of the unit of important information.

WARNING!
Burn Hazard.
Food, liquid and heating surfaces may be hot during operation.
Hot food, liquid and heating surfaces can burn skin. Allow all hot surfaces to cool before cleaning or performing maintenance. Be careful not to spill liquid onto hot surfaces as it may spray or splatter.


WARNING!
Electric Shock Hazard.
Liquid inside the unit may cause an electric shock. Never allow liquid to enter the inside of the unit.
Do not spray with water or cleaning products. Do not use unit with damaged or modified electric cord.

FOR YOUR SAFETY!
Follow these precautions at all times to avoid personal injury to yourself or others.

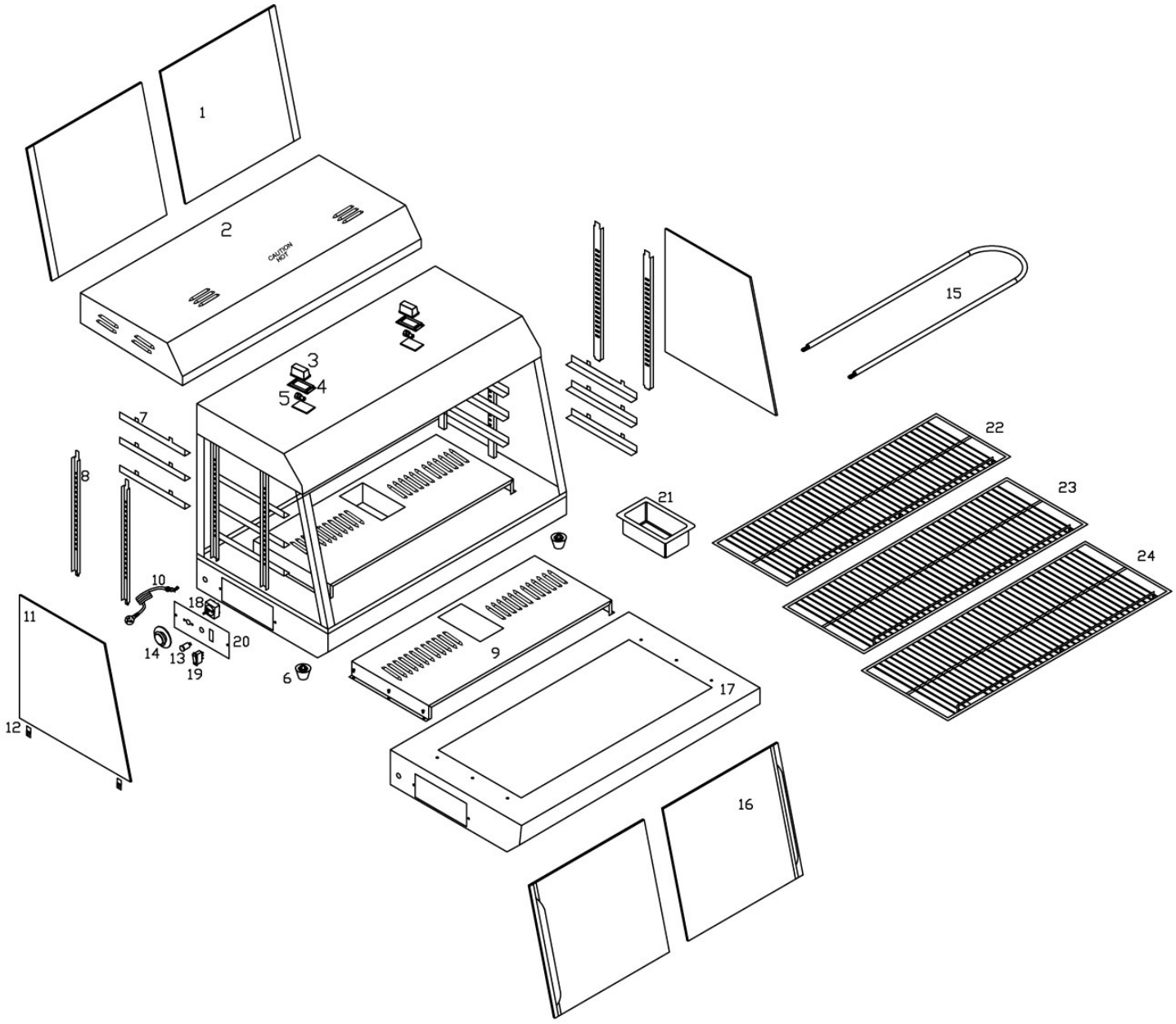
Do not spray with water or cleaning products. Do not use unit with damaged or modified electric cord.

To reduce the risk of damage to the equipment and personal injury:

- Only use grounded electrical outlets matching the nameplate rated voltage
- Only use in a flat, level position
- Do not use a power strip, surge protector or extension cord with the equipment
- Unplug equipment before cleaning or moving
- Do not use cleaning agents or liquids on the outside of the unit
- Keep away from open flames and other heat sources
- Do not operate damaged or malfunctioning equipment
- Do not leave equipment ON unattended

NOTE: Save these instructions for future reference.

Identification of Key Parts



NO.	Name	Spec.	Pcs.
1	Back door	Tempered glass	2
2	Top-body		1
3	Lamp cover	Stainless steel	2
4	Lamp ceramic glass		2
5	Lamp		2
6	Feet		4
7	Right & left rack guide	Stainless steel	6
8	Up-right rack guide	Stainless steel	4
9	Heater cover (bottom)		1
10	Power cord and plug		1
11	Side glass	Tempered glass	2
12	Side glass fixer		4
13	Lamp indicator		1
14	Knob base and knob		1
15	Heater		1
16	Front door	Tempered glass	2
17	Base body		1
18	Thermostat		1
19	Switch		1
20	Control plate		1
21	Water tank		1
22	Top rack		1
23	Mid rack		1
24	Bottom rack		1

Unpacking & Initial Setup

Dispose of all packaging material responsibly once equipment is unpacked.

1. Remove all packaging material, tape and protective plastic.
2. Remove any residue that may have been left by packaging tape or glue.
3. Door Installation: There will be 2 different sized doors with the unit. The longer doors are for the sloped side and the shorter doors are for the flat side. Place the top of the door in the top track and slide up to seat the bottom in the bottom track for all 4.
4. Shelf Installation: Choose the desired location for the adjustable shelves and place the upright supports in the corresponding slots, making sure that the flat sides face inward. Position the shelves on the supports.
   NOTE: Shelving can either be positioned flat or on an incline for increased visibility.
5. Make sure that the electric supply matches the nameplate rating and is properly grounded before plugging the unit in. Incorrect power to the unit may cause damage.

Operation

Before first use, clean the unit as described in the Cleaning section. Allow the unit 15 minutes to achieve desired temperature before placing prepared food inside. **This unit is intended to hold the proper temperature of prepared foods. It is not intended cook or reheat foods.** If you notice condensation on the inside of the unit, open the rear doors slightly.

NOTE:
Regularly check the temperature of food being held in the unit. To prevent bacteria growth it is recommended that hot food be held at a minimum of 140 degrees F.

1. Adjust thermostat to desired temperature. Pilot light will illuminate when heating elements have power.
2. If desired, turn the light switch to ON.
3. If humidity is desired add water to the water pan, making sure to check regularly during operation.
4. To turn the unit OFF, lower the thermostat to the lowest setting and turn off the light.
5. Unplug the unit while not in use.
6. If using the water pan, allow water to cool completely before removing and disposing of water.
7. Clean the unit after each use following the directions in the Cleaning section.

Cleaning Your Heated Display Cabinet

Clean the equipment after each use in order to maintain appearance and increase service life

NOTE:
Cleaning agents and products that contain acids, chlorine and other aggressive chemicals can damage the unit. Avoid the use of these products.

NOTE:
Never immerse the unit in water or any other liquid. Do not allow water or other liquids to come into contact with the cord or plug.

1. Unplug unit.
2. Allow sufficient time for unit to cool.
3. Use only a damp sponge or cloth with soapy water to wipe down the unit.
4. Components of the equipment can be cleaned using a high quality glass cleaner that is non-toxic such as Noble Chemical's Reflect (#147REFLECT).
5. After each cleaning, completely dry all surfaces of the unit.

Specifications

MODEL #	POWER SUPPLY	DIMENSIONS	UNIT WEIGHT	PLUG
177HDC26	110V 1500W	17½"L x 26"W x 24"H	82 lbs. (88 lbs. shipping)	NEMA 5-15P
177HDC36	110V 1500W	17½"L x 36"W x 24"H	110 lbs. (116 lbs. shipping)	NEMA 5-15P
177HDC48	110V 1500W	17½"L x 48"W x 24"H	159 lbs. (168 lbs. shipping)	NEMA 5-15P

Limited Warranty

All equipment, which is sold under Avantco trademark and used for commercial purpose is warranted against defects in materials and workmanship. The warranty runs for six months from the date of original installation and is for the benefit of the original purchaser only. All other Warranties, Expressed or Implied, Statutory or Otherwise, including Without Limitation any implied Warranty of Merchantability or Fitness for Purposes are excluded. The Seller shall in no event be liable for direct, indirect or consequential damages in connection with Avantco commercial products.

This warranty is not effective if damage occurs because of accident, carelessness, improper installation, lack of proper set– up, supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. Work performed by unauthorized personnel or unauthorized service agencies voids this Warranty.

This warranty does not apply to, and Avantco is not responsible for, any warranty claims made on products sold or used outside of the United States.